

# Ashly Sauer

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## PROFILE

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Chef with a track record building high-impact solutions and improving reliability.

## EMPLOYMENT HISTORY

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### Sous Chef — Aufderhar, Kautzer and Senger (2015-10-06 - 2017-01-05)

- Catered private events for up to 250 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.

### Sous Chef — Langosh Inc (2019-07-29 - 2022-07-09)

- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Catered private events for up to 165 guests with 95%+ client satisfaction.

### Pastry Chef — Dach - Rodriguez (2014-11-27 - 2017-05-31)

- Catered private events for up to 97 guests with 95%+ client satisfaction.
- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.

### Line Cook — Romaguera - Weber (2014-03-12 - 2020-12-31)

- Maintained food cost under 26% with vendor negotiations and waste controls.
- Catered private events for up to 88 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 5% through optimized dish pricing.

## TECHNICAL SKILLS

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### Cuisine Styles

Asian Fusion • Italian • Pastry • Plant-based

### Kitchen Skills

Sauce-making • Plating

### Operations

Event Planning

### Soft Skills

Time Management

## CERTIFICATIONS

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- HACCP Level 3